



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Cousins Submarines, Inc.
Cousins Submarines
8538 W Brown Deer Rd
Milwaukee, WI

10/4/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
2-401.11	Personal beverages were stored in the walk in cooler with consumer food. Designate a space/container to store your personal beverages in.	10/18/2013
3-302.11	Complete the following: 1. Clean the soiled can opener. 2. Clean the mold out of the ice maker and include the backside of the door. 3. Store the ice scoop in a clean place and don't place dirty dishes next to it. 4. Clean the mold out of the customer ice dispenser. 5. Remove the red mat from the clean drainboard. It is not cleanable. 6. Clean the inside of the hood free from dripping grease. Grease droplets may get into the food on the grill. 7. In the back kitchen, utensils were stored in containers with food debris. Provide lids for storage containers or store in a clean container.	10/18/2013
3-304.11	All food must be protected from cross-contamination. Bread trays were not thoroughly being sanitized. Discontinue sloshing sanitizer water onto the trays sticking out of the compartment and flip the other half over and submerge the other half of the pan into the sanitizer. Food equipment must be clean and sanitized before used with food.	10/18/2013



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3-304.14	There were dirty towels stored in multiple locations and no sanitizer buckets set up at time of inspection. Store wiping cloths in a sanitizing solution between use.	10/18/2013
3-501.16	In the top unit of the prep cooler: tomatos 55F, lettuce 46F, tuna salad 54F and the lower unit: cole slaw 52, tuna salad and ham 52F. Move all the hazardous foods into the walk in cooler and have the prep cooler repaired immediately.	10/18/2013
3-501.18	Potentially hazardous food must be held cold at 41 degrees of below. In the lower unit of the prep cooler lettuce was warm and liquifying. Discard lettuce.	10/18/2013
3-602.11	There is a large garbage tote full of corn meal that did not have a food label on it. Take a marker and write the common name on top of the lid. Properly label food.	10/18/2013
4-601.11	Clean the following: 1. Clean under and inside the customer soda cabinet free from sticky debris. 2. Clean the FRP covered shelf on the back prep table where your trays are stored.	10/18/2013
6-501.114	Dumpster lids open and debris in the back alleyway. Clean and maintain area around dumpster and keep lids closed. Reseat all the loose ceiling tiles in the hallway.	10/18/2013
7-102.11	Replace the burnt out hood bulb. There was an unlabeled chemical bottle in the front and an unlabeled bottle of lube. All bottles of chemicals must be marked with the contents. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.	10/18/2013



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7-201.11 Degreaser was stored with bread pans and slicer lube was stored with food items. All toxic materials must be stored so they will not contaminate food. 10/18/2013

Notes:

FDL ok
CFM no, see Special order

Discontinue storing the wet mop on the kitchen floor. Have it dry from a mop rack or inside the top portion of the mop bucket.

On 10/4/2013, I served these orders upon Cousins Submarines, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature